

Collette's Crepes

Ingredients

- 3 eggs
- 1 ½ cup milk
- 1 cup plus 2 tablespoons flour
- 1 tablespoon sugar
- ¼ teaspoon salt
- 2 tablespoons melted butter

Directions for Making the Batter

Put all the ingredients in a blender in the order listed and blend until smooth. Remove the lid and scrape down the sides with a rubber spatula. Briefly blend the mixture again. Set the covered blender in the refrigerator for 30 minutes or even overnight.

Cooking the Crepes

1. When it's time to cook the crepes, use a paper towel to spread about 1 teaspoon of butter or vegetable oil in the bottom of an 8- or 9in shallow non-stick frying pan and place over medium heat. Blend the batter again to smooth it.
2. For the first crepe, pour ¼ to 1/3 cup of batter into a measuring cup to gauge how much to use. For the rest of the crepes, pour approximately that much batter right from the blender. Cook each crepe, following Gusteau's tips.
3. Adjust the heat if they brown too quickly or too slowly.

Makes 12 crepes.

Gusteau's Tip: How to cook and flip a crepe

1. Pour the batter into your heated pan, well to one side. Immediately tilt and swirl the pan to evenly coat the bottom. This should take about 5 seconds.
2. Cook the crepe on the first side for about 45 seconds, then quickly flip it with a spatula and cook the other side for about half as long.
3. Grasping the pan securely, swiftly invert it so the cooked crepe will fall onto a large plate. Rub a little butter in the pan before cooking the next crepe.